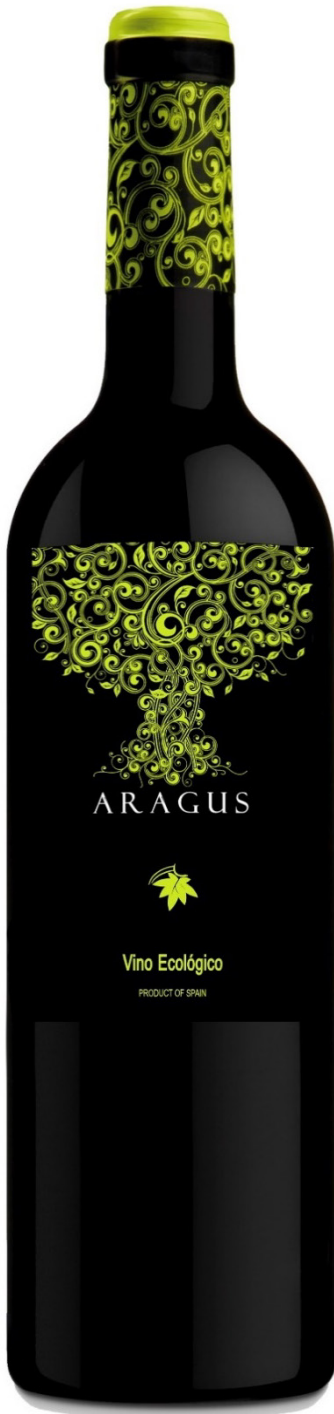


ARAGUS



Organic Red

Campo de Borja D.O., Fuendejalón, Spain

GRAPE VARIETY

100% Garnacha

VINIFICATION

Grapes are selected and harvested from vineyards farmed organically in strict adherence to regulations adopted by the Organic Committee of Aragon. Maceration takes place in stainless steel tanks for 14 days followed by malolactic fermentation.

THE WINERY

Aragus is produced by Bodegas Aragonesas, a 100% farmer owned cooperative. The winery is located in the small town of Fuendejalón amongst the foothills of the Sierra Moncayo Mountains in the northern province of Zaragoza. The extremely dry, hot climate and stark contrast between day and night time temperatures are ideal for making fruity, aromatic wines. Many of the winery's vineyards were planted over a century ago and produce very low yields of ripe, concentrated fruit.

TASTING NOTE

Intense strawberry, raspberry and plum aromas. Dry, medium bodied and smooth with plump fruit and hints of spice, moderate tannins and refreshing acidity.

FOOD PAIRING

Very versatile, excellent with cured meats and cheeses.

87 Wine Spectator
2015 Vintage

87 Peñin Guide 2017
2015 Vintage



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